

### **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Previously Presented) A method of extracting volatile components applicable for a food or drink by which volatile components are obtained by super heated steam extraction of tasty materials including roasted coffee beans or tea leaves following tea manufacturing, the method comprising:

directing super heated steam produced from deoxygenated water into contact with the tasty material including roasted coffee beans or tea leaves following tea manufacturing, wherein the directing is carried out within a sealed container under an inert gas atmosphere;

recovering the super heated steam after said directing of said super heated steam, wherein the super heated steam extraction is carried out using the super heated steam that is set to a temperature higher than 140°C but no higher than 500°C, wherein a steam flow rate of 0.3 to 30 kg/h is used per 1 kg of tasty material, wherein said directing of said super heated steam is carried out for 5 to 30 minutes, wherein a recovery rate of the volatile components by the super heated steam extraction is 0.01 to 10% by weight as a solid with respect to the tasty material, and wherein the super heated steam is used at normal pressure;

obtaining an aqueous extract by water extraction of the tasty material following the super heated steam extraction; and

mixing the aqueous extract and the volatile components.

2-6. (Canceled)

7. (Previously Presented) The method of extracting volatile components according to claim 1, wherein the tasty material includes roasted coffee beans.

8. (Original) The method of extracting volatile components according to claim 7, wherein the coffee beans are at least one type selected from the group consisting of *Coffea arabica*, *C. canephora* var. *robusta*, *C. canephora* var. *conulon* and *C. liberica*.

9. (Previously Presented) The method of extracting volatile components according to claim 7, wherein the roasted coffee beans are obtained by roasting raw coffee beans using a roasting super heated steam.

10. (Previously Presented) The method of extracting volatile components according to claim 9, wherein the roasting super heated steam used to roast the raw coffee beans is set to a temperature higher than 107°C but no higher than 500°C.

11. (Previously Presented) The method of extracting volatile components according to claim 9, wherein the roasting super heated steam used to roast the raw coffee beans is set to a temperature higher than 140°C but no higher than 500°C.

12. (Previously Presented) The method of extracting volatile components according to claim 9, wherein the raw coffee beans are roasted using the roasting super heated steam at 1 to 30 kg/h per 1 kg of the raw coffee beans.

13. (Previously Presented) The method of extracting volatile components according to claim 7, wherein the roasted coffee beans are obtained by roasting raw coffee beans using at least one type of method selected from the group consisting of far infrared roasting, hot air roasting, direct flame roasting and charcoal roasting.

14. (Original) The method of extracting volatile components according to claim 7, wherein the L value of the roasted coffee beans is 15 to 33.

15. (Cancelled).

16. (Currently Amended) The method of extracting volatile components according to claim [[15]] 1, wherein the tea leaves are at least one type selected from the group consisting of green tea, oolong tea, black tea, barley tea, adlay tea, jasmine tea, Pu-Erh tea, rooibos tea and herb tea.

17. (Previously Presented) The method of extracting volatile components according to claim 1, further comprising cooling the steam after said directing said super heated steam into contacting the tasty material.

18. (Previously Presented) The method of extracting volatile components according to claim 1, further comprising drying the steam by freeze-drying or spray-drying after said directing said super heated steam into contact with the tasty material.

19-30. (canceled)

31. (Previously Presented) The method according to claim 1, wherein the food or drink is a coffee drink, tea drink, concentrated extract for a dispenser, instant coffee or instant tea.

32-36. (Cancelled)